

IN THE SPECIFICATION:

Amend the paragraph beginning on page 4, line 25 as follows:

In use, lower bread portion 20 is positioned on plate 20. As shown in FIG. 1, the crust 24a of lower bread portion 20, which defined the outer peripheral edge of bread portion 20 is positioned within the outer peripheral edge of plate 12. The upper surface of the lower bread portion 20 is partially covered with the lower filling 30a over a defined area. The defined area is preferably inside of an inner perimeter of the sleeve 42 so as to eliminate or reduce the amount of lower filling 30a within the crimped edge 26. As illustrated in FIG. 1, the lower filling 30a is positioned within the peripheral edge of bread portion 20. The center filling 32 is positioned centrally onto the lower filling 30a as shown in FIG. 1 of the drawings. The central filling 32 is spaced inwardly from the peripheral edge of lower filling 30a. The lower surface of the upper bread portion 22 is partially covered with the upper filling 30b over an area substantially equal to the defined area of the lower filling 30a. The upper bread portion 22 is positioned above the lower bread portion 20 with the upper filling 30b juxtaposed to the center filling 32 and the lower filling 30a. The cutting cylinder 40 is descended onto the upper bread portion 22 as shown in FIG. 1 of the drawings. The cutting cylinder 40 penetrates the bread portions 20, 22 to cut out a circular portion surrounding the fillings 30a-b, 32. The sleeve 42 is simultaneously descended onto the upper bread portion 22 whereby the notched end 44 engages the upper bread portion 22. The notched end 44 forces the circular portion of the upper bread portion 22 onto the corresponding circular portion of the lower bread portion 20 thereafter crimping the bread portions 20, 22 between the notched end 44 and a plate 12 supporting the lower bread portion 20 as shown in FIG. 2 of the drawings. Simultaneously during the crimping, the upper filling 30b is forced into the lower filling 30a surrounding the center filling 32, thereby sealing the center filling 32 therebetween. The equally spaced notches in notched end 44 form

equally spaced depressions 28 in upper bread portion 22 as illustrated in FIG. 3. The cutting cylinder 40 and the sleeve 42 are elevated away from the sealed crustless sandwich 10 while pressurized air is released into the cutting cylinder 40 to help force the sealed crustless sandwich 10 out from within. The crust 24a, 24b portion of the upper and lower bread portions 20, 22 is hence removed from the sealed crustless sandwich 10 as shown in FIG. 2 of the drawings. After the sealed crustless sandwich 10 is removed from the cutting cylinder 40 and sleeve 42, the airtight resilient packaging 14 is applied around it for preserving the sealed crustless sandwich.